

## Bellingham The Bernard Series Basket Press Syrah 2010

A powerful aromatic wine that is assertive and yet delicate and refined with ample cracked black and white pepper spice, hints of rich dark chocolate against a substantial blackberry and mulberry fruit foundation tinged with subtle floral suggestions of violets and dried indigenous fynbos.

This wine is particularly recommended with full flavoured dishes like roast venison, aged fillet and rump steaks, spicy sausages or confit of duck.

**variety :** Shiraz | 98% Shiraz, 2% Viognier

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald

**wine of origin :**

**analysis :** alc : 14.0 % vol   rs : 5.3 g/l   pH : 3.54   ta : 5.88 g/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

Veritas Wine Awards 2012 - Silver

**ageing :** Generously structured with astute ripe tannin texture promising further integration and secondary complexity on cellar maturation of 6 to 8 years.br /

**in the vineyard :** Shiraz: The trellised vines grow on deep well-drained soils of decomposed granite covered shale.

Viognier: Five-year-old very low yielding vineyard.

Origin: Coastal Region - vineyards located in Agter-Paarl and Bottelary Hills

**about the harvest:** Shiraz grapes were hand-picked from two vineyard blocks yielding 4 - 8 tons per hectare individually. Harvested by hand in mid season at 25°Balling. The Viognier grapes were hand-picked from a five-year-old very low yielding vineyard at an average of 23°Balling.

**in the cellar :** Shiraz is hand-sorted on arrival at the cellar before being crushed and fermented together with the Viognier. Co-fermentation took place in open French oak barrels before gentle pressing in the basket press. The young wine is returned to the French oak barriques for 12 to 18 months further maturation.



### Bellingham Wines

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